

Amuse Bouche Sweet



The Cheese:

Saint Angel Triple Cream cheese
24 year Aged Parmesan Reggiano
Blueberry Goat Cheese

The Meats:

Molinari Hard Salami, Shaved Prosciutto di Parma
(Best served fresh from our Deli)
Spiced Salami, Speck

Fruits & Produce:

Black Grapes, Red Cherries
Pomegranate Seeds, Dried Figs, Dried Cherries
Avocado

Accoutrements:

Marcona Almonds
Kii Natural Crackers
Sliced Parisian or Au Levain Baguette

Recommended Wine:

A Cabernet based Bordeaux or drier Cabernet from California or Washington